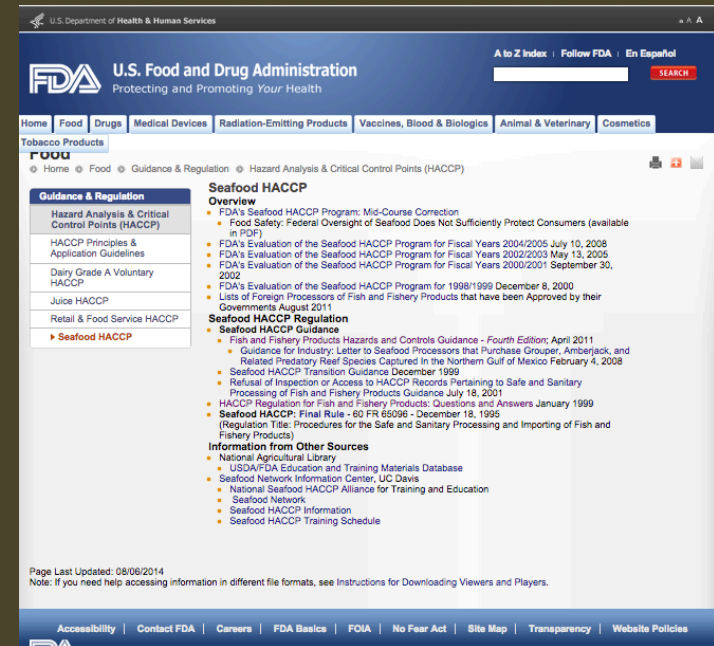


NCAA Summer Meeting: Southeast District Extension Update 2014



HACCP for Producers

- FDA requires buyers to insure products meet HACCP guidelines for seafood safety
- Many buyers are requesting product quality assurances from aquaculture producers
- FDA guidelines do NOT REQUIRE PRODUCERS (aquaculture farms) TO HAVE HACCP PLAN FOR PRODUCTION



HACCP for Producers

- FDA DOES REQUIRE farm raised products to meet/exceed standards outlined in SGR 129
- Hazards outlined by species
- Hazards are grouped as:
 - 1) Pathogens, 2) Parasites
 - 3) Natural Toxins, 4) Environmental Chemicals, and 5) Aquaculture Drugs



HACCP for Producers

- Draft template completed
- Review completed by Seafood Lab (Dr. Green/ G. Bolton)
- Collaborate with NCDA Food and Drug Protection Division personnel to insure accuracy
- Will be finished by middle next week

Aquaculture Producer Letter of Quality Assurance
to meet the
FDA HACCP Requirements

Insert Farm Name
Insert Farm Address
Insert Date

Product Name: Common Name (Scientific name)

Product Form: Live Finfish, Live Shellfish
Whole Finfish boxed in ice
Whole/de headed shrimp or prawns boxed in ice

Intended Use: Cooked prior to eating, not intended for raw consumption

Purpose: Fish and shellfish producers of aquaculture products may provide potential vendors letters of quality assurance that their operations meet the U.S. Food and Drug Administration (FDA) food safety requirements as outlined in Title 21 Code of Federal Regulations (CFR) Part 123.

The potential seafood safety hazards and control measures including aquaculture products are shown in the FDA Fish and Fishery Products: Hazards and Controls Guidance, 4th Edition (April, 2011). Downloadable copies of the FDA hazards guide are available at [SGR-129](#).

Potential seafood safety hazards that producers of freshwater fish/shellfish are most likely to encounter are: 1) Pathogens, 2) Parasites, 3) Natural toxins, 4) Environmental Chemicals and pesticides, and 5) Aquaculture Drugs.


This letter is intended to provide vendors an assurance of quality that the aquaculture products produced on this farm have all been raised in a manner to comply with the FDA's safety criteria as set forth under 21CFR123. This letter applies to production lot number(s): _____

Please refer to the production lot number in all correspondence or questions.

Respectfully submitted,

John D. Farmer

Date: 8/5/14


NC COOPERATIVE
EXTENSION
A Division of the North Carolina Department of Agriculture
1100 South Salisbury Street, Raleigh, NC 27605
(919) 733-2500

Development Conference Update

- Program changes to improve information
- Intro before farm tour
- 2 tours: Freshwater and Marine
- Keynote: Mike Freeze, Keo Fish Farm, AR
- Talks on local marketing, feeds, shellfish, etc.



Development Conference Update

A	B	C	D	E
	2014 NCADC	2015 NCADC		
WEDNESDAY	Aquaponics workshop	Aquaponics workshop w/ Pentair Aquatic EcoSystems (LAWSON)		
2/25/2015	Out of town guests arrive	Out of town guests arrive		
THURSDAY	9-3: Farm Tour - 3 stops			
2/26/2015	3-6: Tradeshow setup	Freshwater Session & Intro Classes at New Bern DoubleTree (LAWSON)	Mariculture Session (will start at UNCW...ABOUT 9:30)	
	6-9: Sponsor Dinner	9-9:15 PETE - license review & permitting issues for tour stops	9:30-10:15 Marine Fisheries: Locating /granting Shellfish Leases (Br	
		9:15-9:30 STEVE - land and 'system' requirments for tour stops	10:15-11:00 Basics of operating an Oyster lease (Jay Styron)	
		9:30-10 MIKE - species choices & marketing for tour stops	11:00-12:00 - Travel with LUNCH	
		10-10:30 - OPEN QUESTION PERIODS - Leave for lunch and travel	12:00--1:00 Stop 1 (Finfish Research Facility, UNCW)	
		10:30-12:30 - Travel with LUNCH	1:00-1:30 Travel	
		12:30--1:30 - Stop 1 - Randy Gray - RAS (Pete confirmed)	1:30-2:30 Stop 2 (Shellfish Research Hatchery, UNCW)	
		1:30-2:00 Travel	15 min Travel	
		2:00-3:00 Stop 2 - APC - Processing (mike will call Charlene)	3:00-4:00 Stop 3 (SeaView Crab Co, Nathan _____)	
		3-4 Travel	4-6:00 - Travel to New Bern	
		4-5 Stop 3* Ted Davis/ Christie Potts - Marketing (Fish Co-op) (confirmed 8/8)		
		5-5:30 - Travel		
		Tradeshow set up times? 4-7? (BRADHAM & LAWSON?)		
		5:30-6:30 - Social Prep		
		6:30-7 Social		
		7-9 Sponsor Dinner - DoubleTree v/s Persimmions?		

Development Conference Update

FRIDAY	7-8 Farm Bureau Breakfast	7-8:30 Farm Bureau Breakfast	
2/27/2015	7-9 REGISTRATION	7:30-8:30 REGISTRATION & Tradeshow Opens (opening 30 mins earlier?)	
	8-9 NCAA Breakfast (LAWSON)	8:30 Welcome - Twiddy / NCAA Breakfast -Gray *** (BALL ROOM)	
	9-9:30 Welcome/UPDATE 1	8:30-9:30 NCAA: NCDA/WRC update; SCOTT SQUIRES (2)- Aquatic HEALTH	
	9:30-10:15 - Speaker 2	9:30-10:15 UPDATE 1 (NCDA, NCSU/Ext., SeaGrant)	
	BREAK 1 10:15-10:45	10:15-10:45 BREAK 1	
	10:45-11:30 Research 3,4	10:45-11:30 Research 3,4 (UNCW, NCSU) * Steal 5+ mins from break?	
	BREAK 2 11:30-12:00	11:30-12:00 BREAK 2*	
	12-1:30 LUNCH & Keynote 5	12:00-1:30- LUNCH & Keynote 5 (Mike Freeze confirmed 8/25) Past Markets, Arkansas Health Cert., Future Concerns...	
	BREAK 3 1:30-2:00	1:30-2:00 BREAK 3	
	2-4 Speakers 6,7,8,9	2-3:00 Speakers 6,7,8 - Opportunities for Local Marketing (Nash, Bullen, Speckman** confirmed 8/26) ~20 mins each	
	4-6 Tradeshow Mixer	3-3:30 Speaker 9 - fishmeal/fish oil replacement (Ferket confirmed 8/8)	
	6-6:30 Social	3:30-4 Speaker 10 - Walton (Shellfish/marine) (Walton confirmed 8/29)	
	6:30 Aquafoods	4:00-6:30 Tradeshow Mixer/Social *split mixer in Lawson & Bradham rooms... * NCAA AUCTION *TURN IN EVALS with 5 early Aquafoods er	
		6:30 Aquafoods	
SATURDAY	9 PETE	Tradeshow Opens at 8:30... Breakfast option	
2/28/2015	9:30 STEVE	Freshwater Session (BALL ROOM? V/S 'CENTER' BRADHAM?)	Marine Session (PALMER ROOM V/S 'CENTER' LAWSON?)
	BREAK	9-9:15 PETE- License/ Permitting & Business Planning Review	9-9:45 Mariculture Speaker?
	10:30 FRINSKO	9:15-9:30 STEVE- Site Requirments Review and Resources	9:45-10 BREAK
	11-12 ADJOURN	9:30-9:45 MIKE- Species and Markets Review and Resources	10-12 Shellfish Growers Assoc.
		9:45-10 BREAK	
		10-11** Freshwater open session - Panel format:	<i>? Breaks in hallway or the Palmer Room?</i>
		Mike Freeze, Bullen, Nash, Frinsko, Gabel, Anderson, Aydllett	

Local Marketing Project

- Extension, NCSU, Sea Grant, CMAST
- Test NC Shrimp in Triangle market
- Evaluate consumer preference and supply chain efficiency
- Gear up to test with APC processing facility

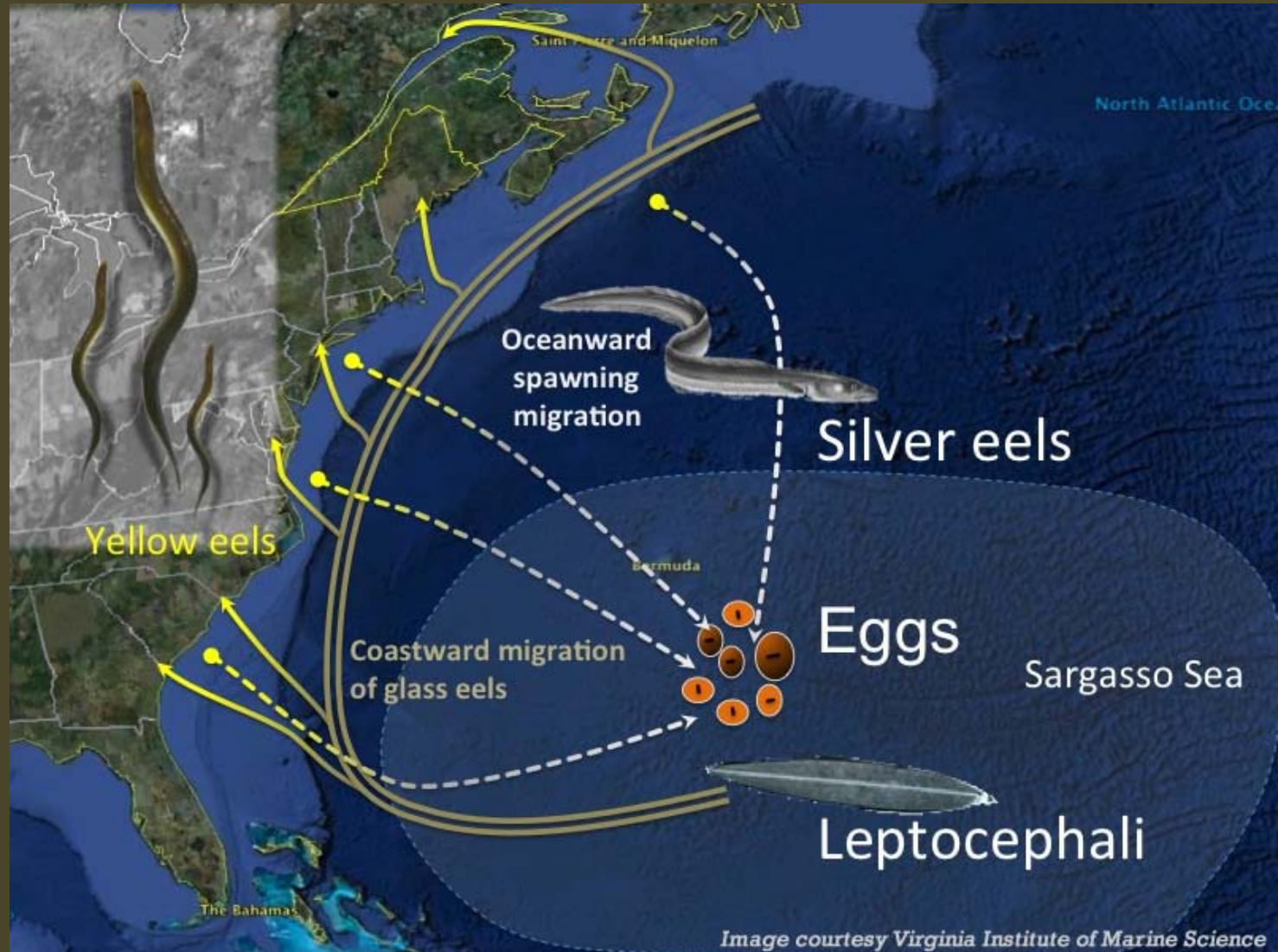


American Eel Farm Update

- Facility ready to power up
- Working with NC DMF and ASMFC on glass eel and elver collection options
- May source from outside NC
- No hatchery production available



American Eel Farm Update



Freshwater Prawn Hatchery Update

- 1 Hatchery produced PL's in 2014. Intends to produce commercially in 2015
- 1 nursery setting up for commercial production in 2015

